

MARICOPA COUNTY HEALTH CODE

CHAPTER VIII

FOOD, FOOD PRODUCTS, FOOD HANDLING ESTABLISHMENTS

SECTION 5

MEAT ESTABLISHMENTS

REGULATION 1. Definitions

- a. "Meat Equipment" means an article that is used in the operation of a meat establishment such as a freezer, grinder, hood, ice maker, meat block, mixer, oven, reach-in refrigerator, scale, sink, slicer, stove, table, temperature measuring device knife cleat, tray, meat hook, saw, tenderizer, cleaver, crossarms and all other utensils and items used in the processing of meat fish, poultry, wild game, or molluscan shellfish.
- b. "Meat Establishment" means a retail meat market, store or shop in which meat, meat products, fish, poultry, wild game, or molluscan shellfish are processed, prepared, stored, sold or offered for sale. Preparation by means of cooking shall be limited to the production of rotisserie chicken and ribs for consumption off the premises.

REGULATION 2. Permits Required

No person shall operate a meat establishment without obtaining and holding a valid permit to do so from the Department.

REGULATION 3. General

- a. All meat, meat products, fish, poultry, wild game, and molluscan shellfish shall be free from unwholesome, poisonous, or other foreign substances and filth, insects or disease causing organisms, and shall be considered a food as defined in Chapter 8, Section 1, Regulation 1(40).
- b. Approved and effective methods of insect and vermin control shall be used at all times. Adequate rodent proofing shall be provided in buildings.
- c. Meat, meat products, fish, poultry, wild game, or molluscan shellfish delivered to the meat establishment in a manner which violates the regulations of the Maricopa County Environmental Health Code shall be refused by the meat establishment. Such products, if received, are subject to condemnation as provided in Chapter 8, Section 1, Regulation 5.

- d. All persons working in a meat establishment shall wear clean outer garments, shall keep their hands clean and their hair restrained at all times while engaged in handling meat products, fish, poultry, wild game, molluscan shellfish utensils or equipment. While so engaged, such persons shall not use tobacco in any form.
- e. Live animals or birds shall not be permitted on the premises of any meat establishment except that guide dogs, when accompanied by a blind person or police guard dog when accompanied by a police officer on duty, may be allowed in the sales area.
- f. Handling, storing, processing, or selling unpackaged meat, meat products fish, poultry, wild game, or molluscan shellfish in meat establishments by persons other than employees is prohibited.
- g. No unauthorized personnel shall be allowed in areas where meat, fish, poultry, wild game, and molluscan shellfish are cut, packaged, or otherwise processed.
- h. Employees with infectious diseases, infected injuries or other conditions that could contribute significantly to contamination of meat, meat products fish, poultry, wild game, or molluscan shellfish shall be excluded from handling food and utensils.
- i. All meat, meat products fish, poultry, wild game, and molluscan shellfish shall be from a source approved by the appropriate jurisdiction e.g., Arizona Department of Agriculture, Animal Service Division. The Department reserves the right to disapprove meat or meat products from uninspected sources.
- j. Meat, meat products, fish, poultry, wild game, or molluscan shellfish shall not be labeled or represented in a manner which is in conflict with the Arizona Department Of Agriculture, Animal Service Division, Meat And Poultry Inspection requirements or which would misrepresent the item to the consumer.

REGULATION 4. Physical Plant

- a. The floors of all meat establishments shall be constructed of impervious material where they are cleaned by flooding or are subject to spillage or other conditions of hard use. All floors shall be easily cleanable, smooth, and where necessary, graded to drain. Floor wall juncture shall be coved for easier cleaning.
- b. Walls and ceilings of all rooms of a meat establishment shall be finished in a light color, and shall be smooth and washable. They shall be kept clean and in good repair.
- c. The premises of all meat establishments shall be kept clean and free of refuse. No operations connected with a meat establishment shall be conducted in any

room used for domestic purposes. Soiled linens, coats and aprons shall be kept in containers reserved for this purpose. An adequate area for employees' clothing shall be provided.

- d. The use of sawdust or other similar materials on the floor of cutting rooms or food storage areas is prohibited.
- e. All openings into the outer air shall be effectively screened. Doors shall be self-closing unless other effective methods are provided to control insects and vermin.
- f. All rooms of a meat establishment shall be well lighted and well ventilated, except that walk-in refrigerators or storage boxes may not need ventilation where recirculation of air is provided.

REGULATION 5. Toilet and Lavatory

- a. Adequate and convenient toilet facilities shall be provided for employees, and shall conform to the requirements of the Department. The doors of all toilet rooms shall be self-closing. Toilet rooms shall be kept clean, in good repair, well lighted and ventilated to the outside air. Hand washing signs shall be posted in each toilet room used by employees.
- b. Adequate and convenient hand washing facilities shall be provided, including hot and cold running water tempered by means of a mixing valve or combination faucet, soap and individual sanitary towels. Lavatories, in addition to those provided in toilet rooms, shall be provided in all processing rooms and shall be easily accessible to all employees. Mixing faucets are required in new construction or when the existing plant is remodeled. No employee shall resume work after using the toilet or performing a task which might contaminate his hands without first thoroughly washing his hands. Lavatories and washrooms shall be kept clean and sanitary.

REGULATION 6. Water Supply

- a. All water shall be obtained from a public or semi-public water system approved by the Department under A.A.C. Title 18, Chapter 4, Article 2. Hot and cold running water shall be easily accessible to all rooms in which products are processed, prepared or in which utensils are washed.
- b. Any connection or condition, including overhead leakage, that may permit an interchange of water between a public or semi-public water supply and a private, industrial, or other source of water supply, is prohibited.
- c. No plumbing fixtures or other device which provides, or may provide, a connection between a public or semi-public water supply and a drainage, soil, waste, or other sewer pipe so as to make possible the backflow or back-siphonage of sewage or wastewater into the water supply system shall be

installed or permitted to be installed. Water which has been used for cooling, or for any other purpose, shall not be returned to the system unless the entire installation and operation thereof has been approved in writing by the Department. All plumbing shall be installed in accordance with the applicable local ordinance or code. Where a local Ordinance does not exist, plumbing shall be installed in accordance with the requirements adopted by reference in R9-1-412.

REGULATION 7. Utensils and Equipment

- a. All equipment shall be so constructed as to be easily cleaned, and shall be kept in good repair and shall be nontoxic and of corrosion resistant material. Utensils containing or plated with cadmium are prohibited.
- b. All equipment and utensils shall be kept clean and free from dust, dirt, insects, vermin, and other contaminating material. After each use equipment and utensils shall first be rinsed with hot water to remove the gross food particles. They shall be washed thoroughly with a suitable detergent, rinsed with clean water, and then sanitized in conformance with these regulations. When a chemical sanitizer is used, it shall consist of a solution of a chlorine compound providing, in use solution, at least 100 parts per million of free chlorine. Other methods of sanitizing may be used when approved by the Department.
- c. Equipment must be thoroughly cleaned and sanitized after processing poultry or pork products prior to processing any other products.
- d. Grinders must be thoroughly cleaned and sanitized after processing pork, or poultry products prior to processing any other products.
- e. Grinding heads shall be washed and sanitized at least once a day. Grinding heads which are easily removable shall be washed and sanitized once a day when in use, and shall be stored at 45°F. or less when not in use.
- f. A sink having at least two compartments connected with hot and cold water under pressure shall be provided for the washing and bactericidal treatment of equipment and utensils used in meat establishments. Meat establishments constructed or remodeled after the effective date of these regulations must have a sink for these purposes with at least three compartments. The size of each compartment shall be determined by the largest piece of equipment that needs to be washed. The sink drains are to be connected to a sewage disposal system approved by the Department under A.A.C. Title 18, Chapter 9, Article 8.

REGULATION 8. Refrigeration; Packaging; Transportation

- a. The temperature of meat, meat products, fish, poultry, wild game, or molluscan shellfish requiring refrigeration shall not exceed 45°F. at any time. Frozen products shall be maintained at a temperature of not more than 0°F.

- b. All refrigerators, walk-in boxes, showcases, freezers and vehicles must be equipped with properly located, easily readable thermometers which are accurate within ($\pm 2^{\circ}\text{F.}$) two degrees fahrenheit.
- c. Meat, meat products, fish, poultry, wild game, or molluscan shellfish shall be packaged before delivery in containers or wrappings which assure the product will be protected from contamination.
- d. All trucks used for the delivery of meat, meat products, fish, poultry, wild game, or molluscan shellfish to a retail meat establishment shall be completely enclosed and shall be refrigerated so that the temperature of the products being transported shall not rise above 45°F. at any time. All meat, meat products, fish, poultry, wild game, or molluscan shellfish shall be transported in a manner that avoids exposure to dust, dirt, filth, or other deleterious substances. No meat or meat products, fish, poultry, wild game, or molluscan shellfish shall be laid directly on the floor of any truck.

**REGULATION 9. Processed Meat and Meat Food Product
 Requirements for Retail Meat Establishments**

- a. Miscellaneous raw beef products
 - (1) Chopped beef, ground beef. "Chopped beef" or "ground beef" shall consist of chopped fresh and/or frozen beef with or without seasoning and without the addition of beef fat as such, shall not contain more than 30 percent fat, and shall not contain added water, binders, or extenders. When beef, cheek meat (trimmed beef cheeks) is used in the preparation of chopped or ground beef, the amount of such cheek meat shall be limited to 25 percent, and if in excess of natural proportions its presence shall be declared on the label in the ingredient statement, and contiguous to the name of the product.
 - (2) Hamburger. "Hamburger" shall consist of chopped fresh and/or frozen beef with or without the addition of beef fat as such and/or seasoning, shall not contain more than 30 percent fat, and shall not contain added water, binders, or extenders. Beef cheek meat (trimmed beef cheeks) may be used in the preparation of hamburger only in accordance with the conditions prescribed in Paragraph (1) of this section.
 - (3) Beef patties. "Beef patties" shall consist of chopped fresh and/or frozen beef with or without the addition of beef fat as such and/or seasonings. Binders or extenders and/or partially defatted beef fatty tissue may be used without added water or with added water only in amounts such that the product's characteristics are essentially that of a meat patty. These products must have an ingredient statement with all products used in order of predominance as in Paragraph F.

- (4) Fabricated steak. Fabricated beef steaks, veal steaks, beef and veal steaks, or veal and beef steaks, and similar products, such as those labeled "Beef Steak, Chopped, Shaped, Frozen", "Minute Steak, Formed, Wafer Sliced, Frozen", "Veal Steaks, Beef Added, Chopped-Molded-Cubed-Frozen, Hydrolyzed Plant Protein, and Flavoring" shall be prepared by comminuting and forming the product from fresh and/or frozen meat, with or without added fat, of the species indicated on the label. Such products shall not contain more than 30 percent fat and shall not contain added water, binders or extenders. Beef cheek meat (trimmed beef cheeks) may be used in the preparation of fabricated beef steaks only in accordance with the conditions prescribed in Paragraph (1) of this section.
- b. Fresh pork sausage. "Fresh pork sausage" is sausage prepared with fresh pork or frozen pork, or both, not including pork byproducts, and may be seasoned with condimental substances. It shall not be made with any lot of product which, in the aggregate, contains more than 50 percent trimmable fat, that is fat which can be removed by thorough, practicable trimming and sorting. To facilitate chopping or mixing, water or ice may be used in an amount not to exceed 3 percent of the total ingredients used.
- c. Chorizo. Pork must be treated to destroy trichinae or use certified pork. If total added moisture is more than 3 percent the product must be labeled "Imitation".
- d. Fresh beef sausage. "Fresh beef sausage" is sausage prepared with fresh beef or frozen beef, or both, not including beef byproducts, and may be seasoned with condimental substances. The finished products shall not contain more than 30 percent fat. To facilitate chopping or mixing, water or ice may be used in an amount not to exceed 3 percent of the total ingredients used.
- e. Breakfast sausage. "Breakfast sausage" is sausage prepared with fresh and/or frozen meat, or meat and meat byproducts and may be seasoned with condimental substances. It shall not be made with any lot of products which, in the aggregate, contains more than 50 percent fat which can be removed by thorough practicable trimming and sorting. To facilitate chopping or mixing, water or ice may be used in an amount not to exceed 3 percent of the total ingredients used. Extenders or binders are limited to 3 1/2 percent of the finished sausage.
- f. Pork products. All products with pork as an ingredient, except those customarily well cooked in the home, must be treated for the control of trichinae. These products include all cooked and smoked sausage and pork products that may appear to be cooked. The treatment consists of heating to a minimum internal temperature of 137°F., or freezing as set forth in the following chart.

<u>Temperatures °F.</u>	Packages or pieces not over 6" in thickness	Not over 27" in thickness
	<u>Group 1 (days)</u>	<u>Group 2 (days)</u>
5	20	30
--10	10	20
--20	6	12

g. Cooked sausage. Frankfurter, frank, furter, hotdog, wiener, vienna, bologna, garlic bologna, knockwurst and similar products.

- (1) Frankfurter, frank, furter, hotdog, wiener, vienna, bologna, garlic bologna, knockwurst and similar cooked sausages are comminuted, semi-solid sausages prepared from one or more kinds of raw skeletal muscle meat or raw skeletal muscle and raw or cooked poultry meat, and seasoned and cured, using one or more curing agents. They may or may not be smoked. The finished products shall not contain more than 30 percent fat. Water or ice, or both, may be used to facilitate chopping or mixing, or to dissolve the curing ingredients, but the sausage shall not contain more than 10 percent of added water. These sausage products may contain uncooked, cured pork from primal parts which do not contain any phosphates. Such products may contain raw or cooked poultry meat not in excess of 15 percent of the total ingredients, excluding water, in the sausage. Such poultry meat ingredients shall be designated in the ingredient statement on the label of such sausage.
- (2) Frankfurter, frank, furter, hotdog, wiener, vienna, bologna, garlic bologna, knockwurst and similar cooked sausage that are labeled with the phrase "with byproducts" or "with variety meats" in the product name are comminuted, semi-solid sausages consisting of not less than 15 percent of one or more kinds of raw skeletal muscle meat with raw meat byproducts, or not less than 15 percent of one or more kinds of raw skeletal muscle meat with raw meat byproducts and raw or cooked poultry products; and seasoned and cured. They may or may not be smoked. Partially defatted pork fatty tissue or partially defatted beef fatty tissue, or a combination of both, may be used in an amount not exceeding 15 percent of the meat and meat byproducts or meat, meat byproducts, and poultry products ingredients. The finished products shall not contain more than 30 percent fat. Water or ice, or both, may be used to facilitate chopping or mixing or to dissolve the curing and seasoning ingredients, but the sausage shall contain no more than 10 percent of added water. These sausage products may contain uncooked, cured pork, which does not contain any phosphates, or contain only approved phosphates. These sausage products may contain poultry products, individually or in combination, not in excess of 15 percent of the total ingredients,

excluding water, in the sausage. Such poultry products shall not contain kidneys or sex glands. The amount of poultry skin present in the sausage must not exceed the natural proportion of skin present on the whole carcass of the kind of poultry used in the sausage. The poultry products used in the sausage shall be designated in the ingredient statement on the label of such sausage. Meat byproducts used in the sausage shall be designated individually in the ingredient statement on the label for such sausage.

- (3) A cooked sausage as defined in Paragraph (1) of this section shall be labeled by its generic name, e.g., frankfurter, frank, furter, hotdog, wiener, vienna, bologna, garlic bologna, or knockwurst. Sausage products within Paragraph 1 that are prepared with meat from a single species of cattle, sheep, swine, or goats shall be labeled with the term designating the particular species in conjunction with the generic name, e.g., "beef frankfurter".
- (4) A cooked sausage as defined in Paragraph (2) of this section shall be labeled by its generic name, e.g., frankfurter, frank, furter, hotdog, wiener, vienna, bologna, garlic bologna, or knockwurst, in conjunction with the phrase "with byproducts" or "with variety meats" with such supplemental phrase shown in a prominent manner directly contiguous to the generic name and in the same color on an identical background.
- (5) With appropriate labeling such as "Frankfurter, Calcium Reduced Dried Skim Milk Added", or "Bologna, with Byproducts (or Variety Meats), Soy Flour Added", one or more of the following binders may be used in cooked sausage otherwise complying with Paragraphs (1) and (2) of this section: Dried milk, calcium reduced dried skim milk, nonfat dry milk, cereal, vegetable starch, starchy vegetable flour, soy flour, soy protein concentrate and isolated soy protein, provided such ingredients, individually or collectively, do not exceed 3 1/2 percent of the finished product, except that 2 percent of isolated soy protein shall be deemed to be the equivalent of 3 1/2 percent of any one or more of the other binders.
- (6) Cooked sausages shall not be labeled with terms such as "All Meat" or "All (species)", or otherwise to indicate they do not contain nonmeat ingredients or are prepared only from meat. Sodium nitrate, sodium nitrite, potassium nitrate and potassium nitrite may be added to the product provided that total nitrates and nitrites are not in excess of 200 parts per million. Bacon shall not contain nitrates and nitrites in excess of 120 parts per million. Seasoning substances or additives including common salt, wood smoke, vinegar, flavorings, spices or approved sugars, such as sucrose, cane or beet sugar, maple sugar, dextrose, invert sugar, honey, corn syrup solids, corn syrup and glucose syrup may be added.

h. Labeling

- (1) All processed, blended or otherwise prepared meat, meat products, fish, poultry, wild game, or molluscan shellfish that are packed in any can, pot, tin, box, canvas or other receptacle or covering constituting an immediate or true container, shall be labeled. Labels shall contain, prominently and informatively, the following:
 - (a) The true name of the product, identified with the manufacturer and place of manufacture.
 - (b) A list of the ingredients giving common or usual names of the ingredients, when there are two or more ingredients, and arranged in the order of their predominance. If ice or water is used to facilitate chopping or mixing in the preparation of sausage, it must be appropriately declared on the label.
 - (c) Additionally, packaged food shall be labeled as specified by law in 21CFR101 - food labeling, and 9CFR317.

REGULATION 10. Inspections

Inspections of meat establishments will be performed by the Department at least once every six months. Additional inspections of meat establishments may be performed as often as necessary for the enforcement of these rules and regulations.

REGULATION 11. Sanitation

Every meat establishment shall comply with Regulations in Sections 1 and 2 of this Chapter, and the Regulations in this Section.